



## Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726

A.J.

X 6060

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>Save A Lot # 8087</b>			Telephone Number <b>812 981 7874</b>	Date of Inspection (mm/dd/yr) <b>11/19/2019</b>	PERMIT # <b>19-263</b>
Establishment Address (number and street, city, state, zip code) <b>642 State St. New Albany, IN 47150</b>			<b>812 654 7029</b>		
Owner <b>Moran Foods Inc</b>			Purpose: <u>1. Routine</u>	Follow-up <b>YES</b>	Release Date <b>TODAY</b>
Owner's Address <b>Minneapolis, MN 55440</b>			2. Follow-up	Summary of Violations: <b>C 2 NC 5 R 2</b>	
Person in Charge <b>Laguita Shelton</b>			3. Complaint		
Responsible Person's E-mail			4. Pre-Operational	Menu Type (See back of page)	
Certified Food Manager <b>Must obtain before 2/1/2019</b>			5. Temporary	1 2 3 <b>X</b> 4 5	
			6. HACCP		
			7. Other (list)		
<p>• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"</p> <p>• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"</p>					
Section#	C/NC	R	Narrative	To Be Corrected By	
118	C		Observed store without certified food manager	2/1/2019	
187	C		- "Food Safety Manager" / must test in person / 5 year		
			Measured frozen product in right-side of breaker case at 36°	Discarded	
			- frozen product had thawed and became pliable	- do not restock	
			- regional management was informed and directed staff	until unit is	
			to call any and all thawed product	fully repaired	
			- a maintenance crew had worked on the unit yesterday		
			- this is the 2nd time FCHD has been present for unit failure		
257	NC		Observed breaker case unable to effectively keep food frozen	1 week	
218	NC		Observed meat walk-in door missing exit button	1 week	
257	NC		Observed all breaker centers to have broken thermometers	1 week	
431	NC		Observed fresh produce wall shelving to be dirty / flaking	1 week	
297	NC		Observed cutting boards at produce prep to be stained	1 week	
FCHD will return for follow-up in 1 week					
Received by (name and title printed): <b>Laguita Shelton</b>			Inspected by (name and title printed): <b>A.J. Ingram (EHS)</b>		
Received by (signature): 			Inspected by (signature): 		
cc:		cc:		cc:	

## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

# Floyd County Health Department Inspection Notes

Code	Temp	Comments
		PIC: Laquita Shelton
		CFM:
1	118 C	118
2	187 C	brake cooler at 36°
4	257	thermistors reading - brake / red meat cut / pork
5	297	stared cutting boards at produce prep
3	218	walk-in meat cool
6	431	produce walk-in - dirty + flaking

[illegible]

1. 2. 3.

The figure contains two plots, labeled A and B. Both plots have  $R_p$  on the vertical axis and  $[I]_0$  on the horizontal axis. Plot A shows a series of data points following a straight line passing through the origin, with a solid line representing the theoretical fit. Plot B shows data points following a steeper straight line, also with a solid theoretical fit curve.

1. The first step in the process is to identify the problem or issue that needs to be addressed. This involves gathering information and understanding the context of the problem.

2. Once the problem is identified, the next step is to define the objectives and goals of the project. This helps to clarify what needs to be achieved and provides a clear direction for the team.

3. The third step is to develop a plan or strategy to address the problem. This involves breaking down the problem into smaller, manageable tasks and determining the resources needed to complete them.

4. The fourth step is to implement the plan. This involves putting the strategy into action and monitoring progress to ensure that the project is on track.

5. Finally, the fifth step is to evaluate the results of the project. This involves assessing the outcomes against the objectives and goals to determine the effectiveness of the intervention.

This block contains 15 small, faint sketches of various mechanical parts, arranged in a grid-like fashion. The sketches include:

- Top row: A small gear-like component, a lever or arm, and a structural bracket.
- Second row: A circular component with internal features, a small rectangular part, and a curved, hook-like component.
- Third row: A small rectangular block, a circular component with a central feature, and a small rectangular part.
- Fourth row: A small rectangular block, a circular component with a central feature, and a small rectangular part.
- Fifth row: A small rectangular block, a circular component with a central feature, and a small rectangular part.
- Sixth row: A small rectangular block, a circular component with a central feature, and a small rectangular part.
- Seventh row: A small rectangular block, a circular component with a central feature, and a small rectangular part.
- Eighth row: A small rectangular block, a circular component with a central feature, and a small rectangular part.
- Ninth row: A small rectangular block, a circular component with a central feature, and a small rectangular part.
- Tenth row: A small rectangular block, a circular component with a central feature, and a small rectangular part.
- Eleventh row: A small rectangular block, a circular component with a central feature, and a small rectangular part.
- Twelfth row: A small rectangular block, a circular component with a central feature, and a small rectangular part.
- Thirteenth row: A small rectangular block, a circular component with a central feature, and a small rectangular part.
- Fourteenth row: A small rectangular block, a circular component with a central feature, and a small rectangular part.
- Fifteenth row: A small rectangular block, a circular component with a central feature, and a small rectangular part.







